

*Provincial*

# FUNCTION PACK

299 BRUNSWICK STREET, FITZROY, 3065

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# SPACES

**ROOFTOP**

**COURTYARD**

**THE SALON**

**CHAMELEON BAR**

**WHOLE VENUE**

Whether it's a birthday, wedding reception or corporate event, the Provincial has a function space & option suited to you.

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## ROOFTOP

Relaxed but electric, the rooftop boasts stunning sunset views of vibrant Brunswick St below.

Surrounded by lush greenery and chic decor, guests can sip on creative cocktails and nibble on our signature menu.

Perfect for wedding celebrations, birthdays and corporate events.

Smaller areas are also available.

					
80	180	N	N	N	N

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## COURTYARD

Host an unforgettable al fresco event in the Provincial's Courtyard. The partially-covered outdoor space oozes character with its colourful murals and laidback atmosphere.

This space is perfect for hosting a relaxed cocktail-style event such as birthday parties, engagement drinks and casual gatherings with colleagues.

					
50	80	N	N	N	N

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## THE SALON

					
80	150	N	Y	Y	Y

Located upstairs, The Salon will take your breath away with its old world Parisian charm and superb outlook over Brunswick Street.

This large, split-level space has its own private bar, two fireplaces and beautiful chandeliers.

This room is perfect for sit-down dinners, wedding receptions, cocktail parties and conferences, and has even hosted fashion parades and art shows!

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## CHAMELEON BAR

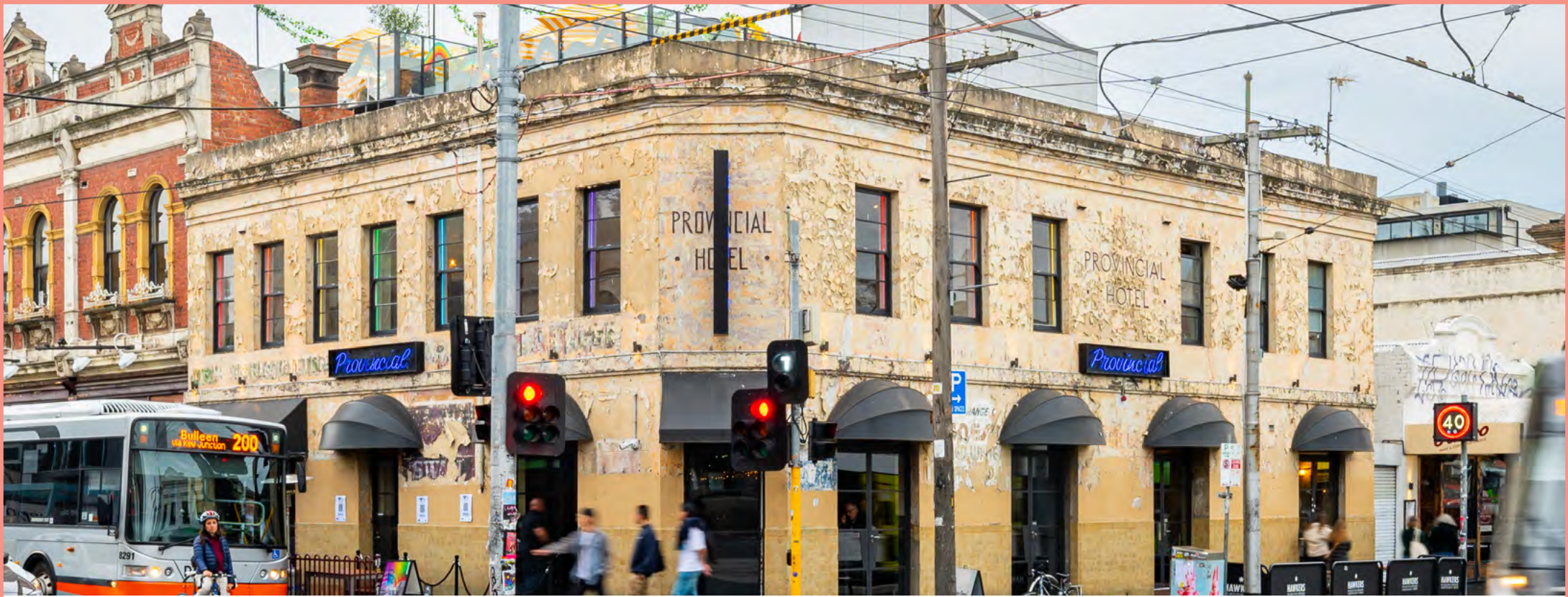
The Chameleon Bar is ideal for smaller events such as birthdays and cocktail parties.

The timber floors and terrazzo murals create a warm and rustic charm, whilst the large windows opening out onto Johnston Street allow your guests to soak up the atmosphere of the vibrant Fitzroy precinct.

					
40	80	Y	N	Y	Y

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## WHOLE VENUE

The Provincial Hotel is also available for whole venue hire for large functions and events.

300	685	Y	Y	Y	Y

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# CANAPÉ PACKAGES

6 SNACKS 3 HOT | 3 COLD 27PP  
8 SNACKS 4 HOT | 4 COLD 36PP  
10 SNACKS 5 HOT | 5 COLD 45PP  
ADD SUBSTANTIALS +7

## HOT SNACKS

moroccan lamb pie, tomato ketchup  
pork & apple sausage roll, tomato relish  
pumpkin arancini, vegan mayo (vg,gf)  
vegan spring roll, sweet chilli (vg)  
vegan samosas, mango chutney (vg)  
mac 'n' cheese croquettes, aioli (v)  
vegan empanadas (vg)  
fried chicken bites, secret sauce

## COLD SNACKS

pacific oysters, lemons, lime (gf)  
mixed rice paper rolls, plum sauce (gf)  
mixed sushi (vgo,gf)  
caramelized onion & goats cheese tartlet (v)  
smoked salmon blini, crème fraîche, caviar  
duck pancake rolls, hoisin sauce  
tomato & mozzarella bruschetta (vgo)  
prosciutto crouton, balsamic, rocket

## SWEET TREATS

apple pie empanada (vg)  
triple chocolate brownie bites  
gelato cones

## SUBSTANTIAL

mini cheeseburger, mustard, pickles, ketchup  
salt & pepper squid, aioli, lemon (gf)  
crispy fish n chips cones, tartare, lemon  
plant based chicken nuggets, chips, ketchup (vg)  
mini prawn roll, old bay spice, herbs, celery  
plant based burger slider, mustard pickle, ketchup

## PLATTERS (30 PIECES)

moroccan lamb pie, tomato ketchup 90  
pumpkin arancini, vegan mayo (vg,gf) 90  
fried chicken bites, secret sauce 75  
vegan samosas, mango chutney (vg) 80  
mac 'n' cheese croquettes, aioli (v) 90  
vegan empanadas (vg) 90

(v) vegetarian | (vg) vegan | (gf) gluten free | (o) alternate option available

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# SET MENU

**2 COURSE | 45PP**

**3 COURSE | 60PP**

**4 COURSE | 70PP**

## ENTRÉES (SHARED)

**bread & dips**, herb & garlic pizza bread, romesco, green hummus, puffed chickpeas, roast sunflower seeds (vg)

**stone baked halloumi**, compressed apple, honey

**pumpkin & sage arancini**, green goddess sauce, sage (v)

**BBQ mushroom tacos**, slaw, chilli mayo, pickles, herbs (vg)

## MAINS (ALTERNATE DROP)

**veal schnitzel**, chips, mixed leaf salad, lemon, red wine jus, dijon mustard (vgo)

**beer battered murray cod sandwich**, tartare sauce, lettuce, ketchup, chips

**chicken caesar salad**, chicken schnitzel, baby gem, bacon, soft egg, caesar dressing

**blackmores wagyu cheeseburger**, cheddar, lettuce, tomato, pickles, onion, secret sauce, chips (vgo)

**slow cooked lamb pie**, olive oil mash, red wine jus (vgo)

## DESSERT (ALTERNATE DROP)

**triple chocolate brownie**, salted caramel ice cream

**ice cream sundae**, chocolate, cream, cherry, wafer (vg)

## TO FINISH

**cheese board, quince, nuts, fruits, lavosh, chutney**

## GRAZING TABLE \$500

**selection of cured meat & local cheeses**, nuts, fruits, breads, lavosh, quince, chutney, pickles, olives, mustards

(v) vegetarian | (vg) vegan | (o) alternate option available

Dietaries can be catered to for each course – please ask your function coordinator for details

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# BEVERAGE PACKAGES

## STANDARD

**2 HOURS 40PP**

**3 HOURS 50PP**

**4 HOURS 60PP**

Edge Of The World Sparkling  
Edge Of The World Sauvignon Blanc  
Edge Of The World Rosé  
Edge Of The World Cabernet Shiraz  
Tap beer and cider  
Light or zero alcohol beer option  
Selection of soft drinks and juice

## PREMIUM

**2 HOURS 50PP**

**3 HOURS 60PP**

**4 HOURS 70PP**

Edge Of The World Sparkling  
Edge Of The World Sauvignon Blanc  
Circa 1858 Chardonnay  
Chain of Fire Pinot Grigio  
Edge of the World Rose  
Edge of the World Shiraz Cabernet  
Guilty by Association Pinot Noir  
Chain of Fire Merlot  
Tap beer and cider  
Selection of light and zero alcohol beers  
Selection of soft drinks and juices

## DELUXE

**2 HOURS 60PP**

**3 HOURS 70PP**

**4 HOURS 80PP**

Aurelia Prosecco  
Madame Coco Brut NV  
821 South Sauvignon Blanc  
Road to Enlightenment Riesling  
Tempus Two Silver Series Pinot Gris  
Circa 1858 Chardonnay  
Marquis de Pennautier Rose  
Seppelt Drives Shiraz  
T'Gallant Cape Schank Pinot Noir  
Chain of Fire Merlot  
Tempus Two Silver Series Cabernet  
Sauvignon  
Tap beer and cider  
Selection of light and zero alcohol beers  
Selection of soft drinks and juices

## NON-ALCOHOLIC

**2 HOURS 15PP**

**3 HOURS 20PP**

**4 HOURS 25PP**

McGuigan Zero Sparkling  
McGuigan Sauvignon Blanc  
McGuigan Rose  
McGuigan Shiraz  
Selection of zero alcohol beers  
Selection of soft drinks and juices

## SPIRITS

**ADD TO ANY BEVERAGE  
PACKAGE +20PP**

Smirnoff Vodka  
Gordon's Gin  
Jim Beam  
Johnnie Walker Red  
Bundaberg Rum

## COCKTAILS

Treat your guests to a cocktail on arrival.  
\$12 per cocktail when you order 20+.  
Please speak to a member of our functions  
team for further information.  
Mocktails available upon request.

## BAR TAB ON CONSUMPTION

With fully stocked bars and beers on tap,  
your guests will be able to select from a  
long list of drinks which they can purchase  
throughout your function.

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# ADDITIONAL PACKAGES

## PRIVATE BRUNCH

MINIMUM 20 PEOPLE

2 HOURS 70PP | 3 HOURS 80PP

Ask our functions team for more information on the current season's menu. Non-alcoholic packages available.

### CHAMPAGNE UPGRADE \$10PP

looking for something a little fancier?

upgrade your brunch bubbles to one of our premium sparkling wines

## UNIVERSITY EVENTS

2 HOURS 50PP | 3 HOURS 60PP

MIMOSAS ON ARRIVAL +5 PER COCKTAIL

Edge Of The World Sparkling

Edge Of The World Sauvignon Blanc

Edge Of The World Rosé

Edge Of The World Shiraz Cabernet

Tap beer and cider

All soft drink and juices

Selection of 4 canapes

Seated student event packages and drinks upgrades available.

Please speak to a member of our functions team for further information.

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**SCAN HERE TO BOOK  
YOUR FUNCTION NOW!**



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